

VERGENOEGD LÖW

W I N E E S T A T E



..... YOUR FEAST AWAITS

An example a la carte menu consists of the following:

Starters

- Goats cheese soufflé - R95
- Beetroot done 3 ways
- Peach & prosciutto salad - R85
- Grilled peach, peach chakalaka, labneh, rocket, prosciutto chip
- Tuna tartare - R105
- Smoked tomato gel, semi dried tomato, lemon crème fraiche

Mains (accompanied by all sides listed below)

- Seared beef sirloin R180
- Cauliflower puree, cauliflower gremolata, cauliflower chips, mash
- Roasted pork belly - R165
- Apple puree, potato fondant, apple chip, bacon bits, bacon emulsion
- Pan fried kabeljou - R145
- Couscous, fennel shavings, creamy mussel, fennel veloute
- Pea risotto - R155
- Sugar snap pea, crème fraiche, parmesan chip

Sides

- Honey glazed turnips, sesame seeds
- Pickled aubergine, dukkha yoghurt
- Creamed spinach, parmesan & mint crust
- Roasted green, green beans, sugar snap peas, baby marrow, toasted almond flakes

Dessert

- Chocolate strawberry delight - R85
- Strawberry granita, white chocolate mousse, chocolate mud cake crumble, hazelnut nougatine
- Lemon "tart" - R85
- Shortbread biscuit, lemon curd, meringue, vanilla chantilly
- Brie parcels - R85
- Red onion marmalade, pickled onion

*menu subject to change